

DINNERLY



Vegan 'Pepperoni' Chickpea Pizza

with Basil and Mayo Drizzle



30 minutes



2 Servings

Enjoy all the scrumptious smokiness of a pepperoni pizza, meat-free. Crispy paprika chickpeas give the iconic flavour and pair perfectly with the sweetness of grilled capsicum. It's everyone's new unexpected favourite!

WHAT WE SEND

- 1 red capsicum
- 1 red onion
- basil
- 400g chickpeas
- 5g smoked paprika
- 4 pita breads ^{1,6}
- 40ml vegan mayonnaise

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 2 tbs olive oil
- 1 tbs tomato paste
- 1 tbs barbecue sauce
- 1 tsp white wine vinegar ¹⁷

TOOLS

- 2 large oven trays
- foil
- paper towel
- medium frypan
- baking paper

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Soy (6), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 715kcal, Fat 35.1g, Carbs 77.7g, Proteins 16.9g



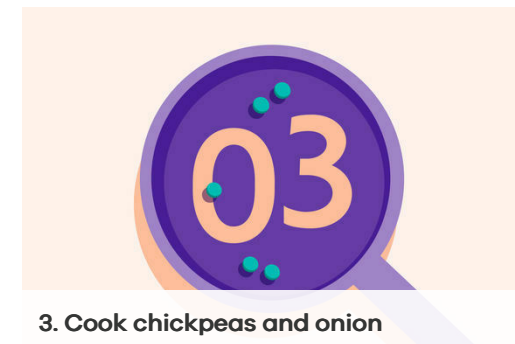
1. Grill capsicum

Preheat the grill to high. Line a large oven tray with foil. Cut the **capsicum** into 3cm-thick strips and put on the lined tray. Drizzle with **2 tsp olive oil**, season with **salt and pepper** and toss to coat. Turn the capsicum strips skin side up, then grill for 13-15 mins until the skin begins to blacken.



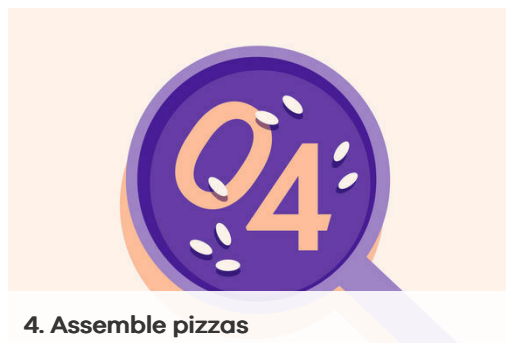
2. Prep ingredients

Meanwhile, thinly slice the **onion**. Pick the **basil** leaves, discarding the stems. Drain and rinse the **chickpeas**, then pat dry with paper towel.



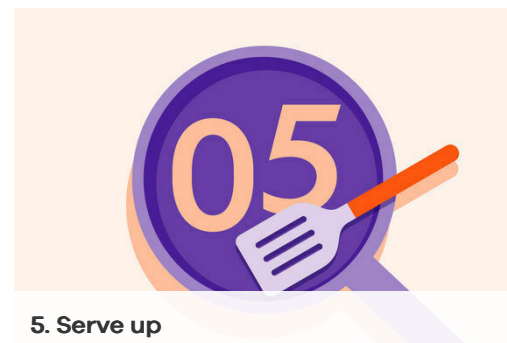
3. Cook chickpeas and onion

Heat **1 tbs olive oil** in a medium frypan over high heat. Add the **chickpeas** and **1 tsp smoked paprika** and season with **salt and pepper** (see Make it spicy). Cook, stirring, for 3-5 mins until golden and crisp. Remove from the pan, reserving the oil in the pan. Return the pan to medium heat. Add the **onion** and cook, stirring, for 2 mins or until softened. Remove the pan from the heat.



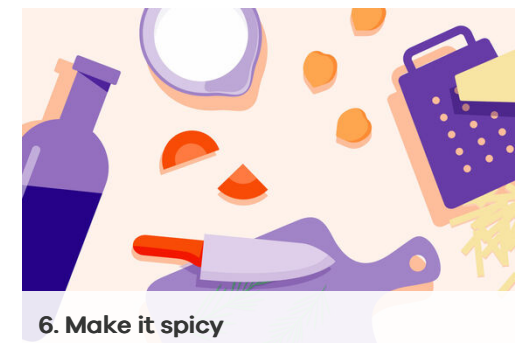
4. Assemble pizzas

Meanwhile, preheat the oven to 220C. Line a large oven tray with baking paper. Put **2 pita breads*** on the lined tray. Combine **1 tbs tomato paste**, **1 tbs barbecue sauce** and **2 tsp olive oil** in a bowl. Spread the pita breads with the **sauce mixture**, then top with the **capsicum**, **onion** and **'pepperoni' chickpeas**.



5. Serve up

Bake the **pizzas** for 8-10 mins until golden and crisp. Put the **mayonnaise**, **¼ tsp smoked paprika*** and **1 tsp white wine vinegar** in a bowl, season with **salt and pepper** and stir to combine. Cut the pizzas into wedges. Scatter over the **basil leaves**, drizzle with the **smoky mayonnaise** and enjoy!



6. Make it spicy

For those who like it hot, add **¼ tsp chilli flakes** to the pan when cooking the chickpeas.